

# 锦轩

Cougar Lee Private Kitchen

MONDAY TO SUNDAY ( EXCEPT PUBLIC HOLIDAYS )

三菜一汤 晚餐套餐 \$50 /PAX

5 COURSE SET DINNER MENU \$50/PAX

## 花胶乌鸡汤

*Braised Fish Maw, Silkie Fowl, Double Boiled Soup*

## 红花野菜焗雪蟹

*Snow Crab Stuffing In Fresh Beancurd Sheet, Organic Spinach , Saffron Seafood Broth*

Or

## 脆皮桂花鹅肝

*Foie Gras Terrine Wrapped In Filo Foil, Stracciatella Di Bufala, Pistachio, Fruity Vinegar Glaze*

Or

## 鲜辣布拉塔奶酪

*Buffalo Burrata, Crushed Peanuts with Chilli & Sesame Dressing, Pineapple & Tomato*

## 农场 *From The Farm*

### 锦轩烧排骨

*Roasted Kurobuta Pork Ribs, Confit Peas, Coriander Salad*

Or

### 葱香花雕醉鸡

*Steamed Free Range Chicken in "HuaTiao" Wine, Organic Vegetables*

Or

### 鹅肝小棠菜焗牛柳 +\$10

*Stir-fried USDA Hanging Tender with Foie Gras, Organic Broccolini*

Or

### 顶级黑猪排焗年糕 +\$6

*Roasted Iberico Pork Ribeye, Braised Glutinous Rice Cake, Crispy Yam*

## 海鲜 *From The Ocean*

### 葱香辣子油浸东星斑

*Poached Red Grouper In Double Boiled Chicken Broth, Sizzling With Onion & Chilli Oil, Special Beansprouts*

Or

### 翡翠罗勒浓汤焗虎王虾

*Oven Baked Prawn in Basil Pesto Cheese Blanc & Cheong Fun*

## 花园 *From The Garden*

### 蒜香松仁马奇菜 +\$10

*Stir-Fried Baby Mache With Crispy Garlic & Pinenuts*

珍珠米 *Additional Pearl Rice* +\$2/pax

## 甜品 *Desserts*

### 法葱巴斯克

*Homemade Burnt Cheesecake, Chives, Salted Egg Yolk Ice Cream*

Or

### 红茶桂花杏仁奶冻

*Almond Pudding with "Pu Er" Osmanthus Fragrans, Pineapple Chutney*

Or

### 龙须金丝开心果 +\$8

*Dragon Beard Pastry, Pistachio & Raisin Gelato, Dragon Fruit, Salted Caramel*

**FLAVORS OF TRADITION & ELEGANCE**

*Prices are subject to GST & 10% service charge.*